



Corporate Catering

BREAKFAST - minimum of 12 people

BREAKFAST MUFFINS
- *bacon and egg* 8.50
- *spinach and egg*

CROISSANTS
- *salmon and cream cheese* 9.50

CHIA / GRANOLA POTS 8.00

FRUIT SALAD POTS 7.00

DANISH PASTRIES 5.00

BRAN MUFFINS 5.00
- *raspberry*

BANANA LOAF 5.00

HOT

QUICHES 4.20
- *spinach, red pepper, and feta*
- *pumpkin, feta, and onion marmalade*
- *bacon and egg*

MINCE SAVOURIES 3.50

SAUSAGE ROLLS 3.50
- *beef*
- *spinach and feta*

VOL AU VENTS (minimum of 12) 4.20
- *creamy mushroom*
- *smoked fish*

COLD

WRAPS 11.00
- *chicken*
- *ham*
- *beef*
- *vegetarian* 8.50

FILLED ROLLS
- *chicken*
- *ham*
- *beef*
- *vegetarian*

CLUB SANDWICHES
- *finger* 3.60
- *triangle* 2.80

PINWHEEL SANDWICHES 2.80

ASPARAGUS ROLLS 3.20

ROLLUPS 3.40
- *chicken and aioli*

PETITE ROLLS 4.50
- *egg and spinach*

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SALAD BOWLS 27.50

Protein - choose one of the following:

- TERYAKI SALMON
- ITALIAN-COATED CHICKEN
- CHAMPAGNE HAM
- ROAST BEEF
- FALAFELS

Salads - choose two of the following:

- ROAST VEGE AND COUSCOUS SALAD
- roast pumpkin, kumara, red onion, courgette, and mixed capsicum
- RAW BROCCOLI AND PINE NUT SALAD
- broccoli, red onion, cranberries, sunflower seeds, pumpkin seeds, and pinenuts
- HEALTHY BROWN RICE
- brown rice, capsicum, spring onions, peanuts, and apricots
- RAW ENERGY BEETROOT SALAD
- beetroot, carrots, seeds, and fresh mint
- MOROCCAN CARROT SALAD
- carrots, mint, dates, and Moroccan flavours

GLUTEN FREE

- WRAPS AND ROLLS 11.00
- chicken
- ham
- beef
- vegetarian
- CLUB SANDWICHES 4.50
- QUICHES 6.00
- pumpkin, feta, and onion marmalade
- bacon and egg
- VEGETABLE FRITTATA 6.00
- SWEETS from 5.50
- macarons
- chocolate truffles
- various slices

Vegan/Dairy Free menu on request

